



DECEMBER SUNDAY LUNCHEON MENU 2020

2 COURSES FOR £22.00 OR 3 COURSES FOR £28.00

STARTERS

(V) A fan of Gallia melon served with a red fruit compote.

(V) Cream of leek, potato & spinach soup dusted with nutmeg.

Gently steamed natural smoked haddock coated with Welsh Rarebit (w, e, mi, mu)

Salad of roasted red peppers, quail eggs & Parmesan shavings drizzled with a Balsamic reduction. (e, mu)

MAINS

Traditional roast turkey with sage, onion & chestnut stuffing, chipolatas & bacon rolls. (n, e, w, g, mi)

Roast 21-day mature English sirloin with Yorkshire pudding & red wine sauce. (mi, e, w)

Baked fillet of cod with herb crust, on a rich tomato sauce. (f, mi)

(V) Baked aubergine filled with Moroccan style couscous & harissa sauce. (w, mi)

Pan fried lamb's liver with a rich onion & red wine sauce on a creamy mash potato. (mi)

DESSERTS

(V) Traditional Christmas pudding with Brandy sauce. (w, mi) available wheat free.

(V) Orange flavoured bread & butter pudding made with Cointreau soaked raisins & double cream. (e, mi, w)

(V) A warm date, ginger & cranberry muffin on a caramel sauce. (mi, e, w)

Selection of cheeses with celery, grapes & chutney. (mi, w, cel) £ 2.50 supplement



Tea or coffee with mints (mi)

(V) – Suitable for vegetarians

Some of our menu items contain nuts and other allergens. Some menu items may also contain small fruit stones and fine bones. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask one of our team members for more information. A discretionary 10% service charge will be added to all bills for parties of 6 or more